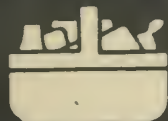


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CONSUMER TIPS > >

(Information from Trade Practice Rules for the
Tuna Industry - Federal Trade Commission)

1. "Fancy Tuna" - highest grade; choice cuts of cooked tuna weighing not more than 50 pounds, packed in cans with large pieces of solid meat & with one or two small pieces of solid meat added, if necessary, to bring contents up to required net weight, & not including any flakes at the time of packing. "Choice cuts" means large pieces of cooked tuna selected for lightness of color, texture, & freedom from dark meat, bones, skin, & extraneous tissue.

(over)

2. "Standard Tuna" - second grade; cooked tuna which, although not restricted as to size of fish, does contain when packed (after removal of dark meat, bones, skin, & extraneous tissue) at least 75% large pieces of solid meat.

3. "Tuna Flakes" or "Flakes" - lowest grade; small pieces of cooked tuna meat not utilized in the packing of the fancy or standard grades of tuna, or from tuna not utilizable in fancy or standard grades.

4. "White Meat Tuna" - does not refer to grade; means meat from variety of tuna fish called albacore. Above three grades apply to albacore as well as ordinary tuna.

LOOK FOR THE TUNA GRADES ON THE LABELS

CONSUMERS' COUNSEL DIVISION,

CT-55

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